

Country Club of Decatur

Wedding Planner

*Let all your dreams come true at the Country Club of Decatur, and
make your special event a day you will cherish forever.....*



135 N Country Club Road • Decatur Illinois, 62521

www.ccofdecatur.com

Monique Rice • Banquet & Catering Director • rice@ccofdecatur.com

(217) 428-3415 ext. 101

We thank you for considering the Country Club of Decatur for your special event. We are honored to provide you with a completely customized experience to suit your needs and expectations. Our Special Events Team led by Monique Rice is dedicated to ensuring the highest standard of hospitality and service

Our unique facilities allow us to host a variety of special events such as wedding ceremonies and wedding receptions, social gatherings, private parties, business meetings and small seminars, anniversary celebrations, graduation and birthday parties, charity fundraisers, golf outings, and themed events.

Luxuriate in your special day, as our wedding team provides the exquisite service and personal attention that only an exclusive private club can offer. The Country Club of Decatur wedding team will take care of all the details for you, to make sure your wedding reception is remarkable and memorable. With its beautifully manicured golf course, lush landscaping, and magnificent clubhouse, the Country Club of Decatur experience is one of a kind. We can create a unique wedding celebration from 20 to 300 guests, from small intimate affairs to large ceremonies, elegant bridal showers, rehearsal dinners, engagement parties, and an unforgettable reception for your wedding day. You can count on our skilled culinary team led by Executive Chef, Gary Prusa, to prepare incredible cuisine that is creatively presented and expertly served.



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Wedding Ceremonies

"I want to thank you for the wonderful dinner event you arranged. Everything was perfect including the planning, equipment, & room arrangements. The service provided by the wait staff and bartender was Impeccable"

-Betty Horton

"The food was great, the service-wonderful, the cake-divine! The planning was very easy, Thank You"

-Tanya Downing

Golf Course Ceremony \$1000

Two locations on the course

In Front of the 9th Green and on the 8th Tee

Maximum of 100

Lawn Ceremony \$600

Overlooking Lake Decatur and the Pool

Maximum of 100

Deck Ceremony \$300

Maximum of 60

Overlooking Lake Decatur and the 9th hole

Living Room Ceremony \$200

Maximum of 125



Carts will be provided to the Bridal Party for great golf course photo opportunities.

Traditional Hors D' Oeuvres Reception

"I would like to say thank you so much for an enjoyable evening. The food was delicious and your staff was very friendly and accommodating"

-Carol Sinnard

The décor, the food, the attention to detail. Everything was perfect"

-Karen Haulin

Domestic Cheese and Crackers

Swiss, Cheddar, Pepper Jack, Colby Jack with Fresh Grapes, Strawberries and Crackers

Fresh Vegetable Crudité

Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes, Olives, Peperoncini Peppers, with Ranch Dip

Dollar Roll Sandwich (Choose 2)

Turkey	Ham & Swiss
Turkey & Bacon	Chicken Salad
Ham	Roast Beef

Cold Canape' (Choose 2)

Artichoke & Olive Bruschetta	Tuna Salad Finger Sandwich	Turkey Club Pinwheel Wrap
Tomato & Basil Bruschetta	Melon Ball Fruit Kabob	Ham & Swiss Dijon Pinwheel Wrap
Caprese Skewers	Fruit & Cheese Kabob	Shrimp Canape'
Chicken Salad Finger Sandwich	Deviled Eggs	Shrimp Salad on Cucumber

Hot Hors D' Oeuvres (Choose 5)

BBQ Meatballs	BBQ Chicken Skewers	Potstickers
Pigs in Blanket	Sweet & Sour Meatballs	Chicken Satay with Peanut Sauce
Drunken Cocktail Smokies	Italian Sausage Mushrooms	Fried Chicken Chunks with Ranch
Spanakopita	Springs Rolls	Buffalo Chicken Bites





"Pretty difficult to put perfection into words, A simple thanks falls short, your staff did an absolutely fantastic job"
- Phillip Wiant

Country Hors D' Oeuvres Reception

Domestic Cheese and Crackers

Swiss, Cheddar, Pepper Jack, Colby Jack with Fresh Grapes, Strawberries and Crackers

Fresh Vegetable Crudité

Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes, Olives, Peperoncini Peppers, with Ranch Dip

Dollar Roll Sandwich (Choose 2)

Turkey
Turkey & Bacon

Ham
Ham & Swiss

Chicken Salad
Roast Beef

Cold Canape' (Choose 2)

Artichoke & Olive Bruschetta
Tomato & Basil Bruschetta
Caprese Skewers
Chicken Salad Finger Sandwich
Tuna Salad Finger Sandwich

Melon Ball Fruit Kabob
Fruit & Cheese Kabob
Deviled Eggs
Turkey Club Pinwheel Wrap
Ham & Swiss Dijon Pinwheel

Shrimp Canape'
Asparagus Wrapped in Prosciutto
Smoked Salmon Canape'

Hot Hors D' Oeuvres (Choose 5)

Fried Chicken Tenders
BBQ Ribs
Honey Drip Chicken & Waffles
Pigs in Blanket
Bacon Wrapped Shrimp

Smoked Brisket Dollar Rolls
Chorizo & Cheddar Jalapenos
Southwest Chicken Eggrolls
Boneless Buffalo Chicken Chunks with Ranch, Carrots and Celery

Hot Buffalo Chicken Wings with Ranch, Carrots and Celery,
Steak Potato & Onion Skewers
BBQ Pork Loin Skewers Bacon Wrapped



Classic Hors D' Oeuvres Reception

"The décor, the food, the attention to detail everything was just perfect"

-Karen Haulin

"The club is decorated beautifully gorgeous trees, and flowers! Yummy! Yummy! Both entrees were presented nicely, and tasted delicious and crème brulee. who could go wrong with that"

-Judi Moss

Domestic Cheese and Crackers

Swiss, Cheddar, Pepper Jack, Colby Jack with Fresh Grapes, Strawberries and Crackers

Fresh Vegetable Crudité

Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes, Olives, Peppercinis, with Ranch Dip

Shrimp Cocktail Platter

Cocktail Sauce and Lemons

Dollar Roll Sandwich (Choose 2)

Turkey
Turkey & Bacon

Ham
Ham & Swiss

Chicken Salad
Roast Beef

Cold Canape' (Choose 2)

Artichoke & Olive Bruschetta
Tomato & Basil Bruschetta
Caprese Skewers
Chicken Salad Finger Sandwich
Tuna Salad Finger Sandwich
Melon Ball Fruit Kabob

Fruit & Cheese Kabob
Deviled Eggs
Turkey Club Pinwheel Wrap
Ham & Swiss Dijon Pinwheel Wrap
Shrimp Canape'
Shrimp Salad on Cucumber

Asparagus Wrapped in Prosciutto
Smoked Salmon Canape'
Tuna Tartar on Sesame Wonton
Crisp
Seared Tuna Ponzu with Wasabi
Mayo

Hot Hors D' Oeuvres (Choose 5)

Mini Beef Wellington
Beef Tenderloin Teriyaki Kabobs
Bacon Wrapped Shrimp
Medallion of Tenderloin
Crab, Italian or Feta & Spinach
Mushroom
Quiches Lorraine
Petite Crab Cakes
BBQ Bacon Wrapped Shrimp

BBQ, Swedish or Sweet & Sour
Meatballs
Spinach Quiche
Vegetable Spring Rolls
Southwest Chicken Eggrolls
Water Chesnutt Ramki
Spanakopita
Coconut Shrimp
Boneless Buffalo Chicken Bites

Hot Buffalo Wings
Chicken Satay
Pork Pot Stickers
Crab Rangoon
Sesame Crusted Chicken
Buffalo Chicken Skewers
Baked Brie in Phyllo with Raspberry
& Almond
Cranberry Walnut Gorgonzola Phyllo



“My husband Scott and I were married on the 8th tee box, one Sunday afternoon, followed by our reception in the club house. The attention to detail and the flow of the rooms upstairs was flawless. To this day, we are still getting compliments on Chef Prusa’s delicious food. Our goal was to have a fun, casual and friendly environment for all guests to enjoy. The entire CCD staff was great, and our day was perfect in every way.”

-Julie Lamb

Elegant Small Plate Stations

Five station appetizer buffet with two chef attended action stations

Domestic Cheese and Crackers

Swiss, Cheddar, Pepper Jack, Colby Jack with fresh Grapes, Strawberries and Crackers

Fresh Vegetable Crudité

Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes, Olives, Peperoncini Peppers, with Ranch Dip

Shrimp Cocktail Platter

Cocktail Sauce and Lemon

Dollar Roll Sandwich (Choose 2)

Turkey

Ham

Chicken Salad

Turkey & Bacon

Ham & Swiss

Roast Beef

Cold Canape' (Choose 3)

Artichoke & Olive Bruschetta

Fruit & Cheese Kabob

Asparagus Wrapped in Prosciutto

Tomato & Basil Bruschetta

Deviled Eggs

Smoked Salmon Canape'

Caprese Skewers

Turkey Club Pinwheel Wrap

Tuna Tartar on Sesame Wonton

Chicken Salad Finger Sandwich

Ham & Swiss Dijon Pinwheel Wrap

Crisp

Tuna Salad Finger Sandwich

Shrimp Canape'

Seared Tuna Ponzu with Wasabi

Melon Ball Fruit Kabob

Shrimp Salad on Cucumber

Mayo

Hot Hors D' Oeuvres (Choose 5)

Mini Beef Wellington

BBQ, Swedish or Sweet & Sour

Chicken Satay

Beef Tenderloin Teriyaki Kabobs

Meatballs

Pork Pot Stickers

Bacon Wrapped Shrimp

Spinach Quiche

Crab Rangoon

Medallion of Tenderloin

Vegetable Spring Rolls

Sesame Crusted Chicken

Crab, Italian or Feta & Spinach

Southwest Chicken Eggrolls

Buffalo Chicken Skewers

Stuffed Mushrooms

Water Chestnut Ramki

Baked Brie in Phyllo with

Quiches Lorraine

Spanakopita

Raspberry & Almond

Petite Crab Cakes

Coconut Shrimp

Cranberry Walnut Gorgonzola

BBQ Bacon Wrapped Shrimp

Boneless Buffalo Chicken

Phyllo Pillow

Hot Buffalo Wings

"Monique's expert assistance and organization took the stress out of the day. We are very appreciative of your help!"

-Mary Jane Kefalas

Elegant Small Plate Stations

Continued...

Chef Attended Carving Station

Choose Two Items to be Served with Dollar Rolls

Beef Tenderloin

Horseradish, Creamy Horseradish

Herb Roast Breast of Turkey

Honey Mustard, Cranberry Sauce

Comed Beef Brisket

Honey Mustard, Cranberry Sauce

Flank Steak

Horseradish, Creamy Horseradish

Smoked Beef Brisket

Horseradish, Creamy Horseradish



Elegant Small Plate Stations

Continued...

Chef Attended Action Station

Choose One Item

"Everything was perfect including the planning, equipment, and room arrangements. The service provided by the wait staff and bartender was impeccable. Please give Chef Gary our compliments on a wonderful meal."

-Betty Horton

Pasta Station

Marinara and Alfredo Sauce with Pesto, Olive Oil, Fresh Chopped Garlic
Penne, Bow Tie, Cavatappi and Gluten Free Ziti Pastas
Shrimp, Chicken, Italian Sausage, Bell Peppers, Mushrooms,
Tomatoes, Spinach Fresh Grated and Shredded Parmesan Cheese

Build a Slider Station (choose two meats)

Burger, Chicken, Pulled Pork, Beef Au Jus
Caramelized Onion, Lettuce, Tomato, Bacon, Hot Sauce
American, Swiss, Colby Jack, Pepper Jack Cheese
Brioche Dollar Rolls, Chips

Mac & Cheese Station

Cheddar Cheese Elbow Macaroni with White Cheese
Chopped Bacon, Chorizo, Diced Tomatoes, Scallions, Sour Cream
Parmesan, Cheddar Jack Cheese, Pepper Grinder

Mashed Potato Station

Fresh Whipped and Garlic Mashed Potatoes
Chopped Bacon, Chorizo, Whipped Butter, Scallion, Sour Cream
Parmesan, Cheddar Jack Cheeses





From the Moment
your Guests Arrive at
our Club They will
Know They are in for
Something Special!

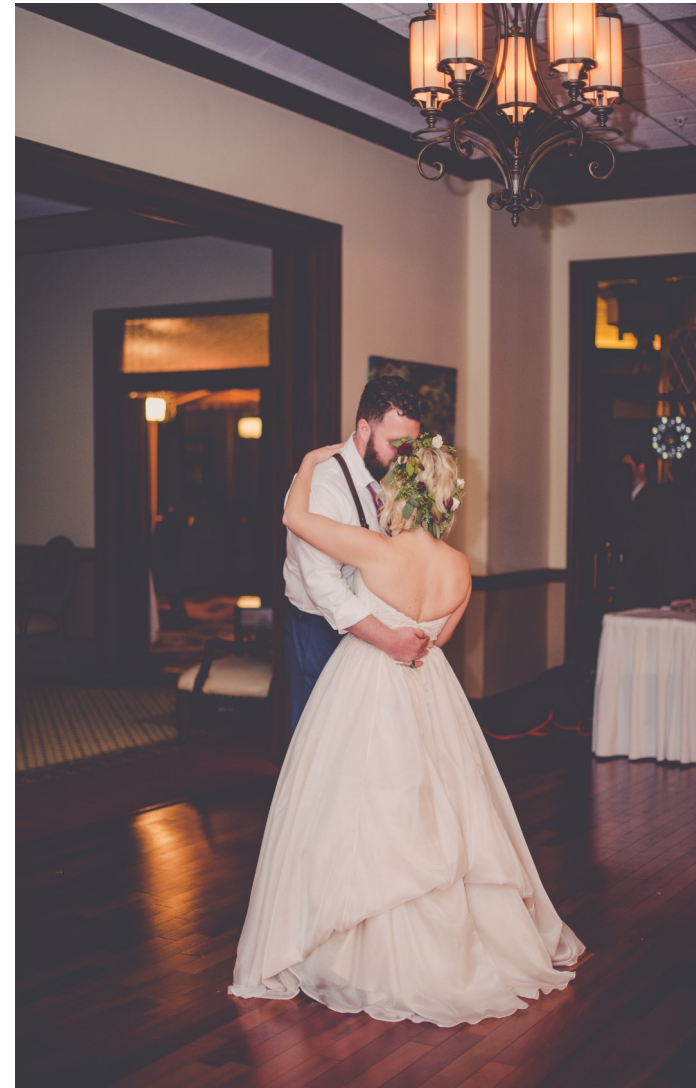


Photo Credit: Kara Evans Photographer

Indulgent Small Plate Stations

Domestic Cheese and Crackers

Swiss, Cheddar, Pepper Jack, Colby Jack with fresh Grapes, Strawberries and Crackers

Fresh Vegetable Crudité

Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes, Olives, Peperoncini Peppers, with Ranch Dip

Shrimp Cocktail Platter

Cocktail Sauce and Lemon

Dollar Roll Sandwich (Choose 2)

Turkey

Ham

Chicken Salad

Turkey & Bacon

Ham & Swiss

Roast Beef

Cold Canape' (Choose 2)

Artichoke & Olive Bruschetta

Fruit & Cheese Kabob

Shrimp Salad on Cucumber

Tomato & Basil Bruschetta

Deviled Eggs

Asparagus Wrapped in Prosciutto

Caprese Skewers

Turkey Club Pinwheel Wrap

Smoked Salmon Canape'

Chicken Salad Finger Sandwich

Ham & Swiss Dijon Pinwheel

Tuna Tartar on Sesame Wonton

Tuna Salad Finger Sandwich

Wrap

Crisp

Chips with Salsa and Guacamole

Shrimp Canape'

Seared Tuna Ponzu

Hot Hors D' Oeuvres (Choose 5)

Beef Tenderloin Skewers

Quiches Lorraine

Vegetable Spring Rolls

Beef Tenderloin Teriyaki Kabobs

BBQ, Swedish or Sweet & Sour

Southwest Chicken Eggrolls

Italian Sausage or Feta & Spinach

Meatballs

Water Chestnut Ramki

Mushrooms

Spinach Quiche

Spanakopita

Coconut Shrimp

Boneless Buffalo Chicken Bites

Hot Buffalo Wings

Chicken Satay

Pork Pot Stickers

Crab Rangoon

Sesame Crusted Chicken

Buffalo Chicken Skewers

"Thank you so much for all your hard work putting together our dinner. Everything was absolutely perfect and everyone had a fabulous time."

Sally & Ray Duncan

"Thank you for doing such a great job with my nieces wedding shower. The food was great, the service was wonderful, the cake was divine! The planning was very easy. We look forward to our next family event"

-Tanya Downing



Indulgent Small Plate Stations

Continued...

Chef Attended Carving Station *Choose One Item to be Served with Dollar Rolls*

"Thank you for everything. The event was wonderful and everything turned out perfectly. You and your staff were all so amazing and helpful."

Holly Garner

Herb Roast Loin of Pork
Honey Mustard, Whole Grain Mustard

Smoked Bone in Ham
Honey Mustard, Whole Grain Mustard

Round of Beef
Horseradish, Creamy Horseradish

Flank Steak
Horseradish, Creamy Horseradish Sauce

Smoked Beef Brisket
Horseradish, Creamy Horseradish Sauce





Indulgent Small Plate Stations

Continued...

Chef Attended Action Station

Choose One Item

Build a Slider Station (Choose 2 meats)

Burger, Chicken, Pulled Pork, Beef Au Jus

Caramelized Onion, Lettuce, Tomato, Bacon, Hot Sauce

American, Swiss, Colby Jack, Pepper Jack Cheese

Brioche Dollar Rolls, Heat Lamb of Chips

Mac & Cheese Station

Cheddar Cheese Elbow Macaroni

Chopped Bacon, Chorizo, Diced Tomatoes, Scallions, Sour Cream

Parmesan, Cheddar Jack Cheese, Pepper Grinder

Mashed Potato Station

Fresh Whipped and Garlic Mashed Potatoes

Chopped Bacon, Chorizo, Whipped Butter, Scallion, Sour Cream

Parmesan, Cheddar Jack Cheeses



Buffet Dinner

Include One Hour Hors d'oeuvres and Preset Salad

Domestic Cheese and Crackers

Swiss, Cheddar, Pepper Jack, Colby Jack with fresh Grapes, Strawberries and Crackers

Fresh Vegetable Crudité

Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes, Olives, Peppercinis, with Ranch Dip

Dollar Roll Sandwich (Choose 1)

Turkey

Ham

Chicken Salad

Turkey & Bacon

Ham & Swiss

Roast Beef

Cold Canape' (Choose 3)

Artichoke & Olive Bruschetta

Chicken Salad Finger Sandwiches

Fruit & Cheese Kabobs

Tomato & Basil Bruschetta

Tuna Salad Finger Sandwich

Deviled Eggs

Caprese Skewers

Chips with Salsa and Guacamole

Melon Ball Fruit Kabob

Hot Hors d'oeuvres (Choose 2)

Beef Tenderloin Teriyaki Kabobs

Italian Sausage

Quiche Lorraine

Spinach Quiche

Mushrooms

BBQ Swedish or Sweet & Sour

Vegetable Spring Rolls

Feta & Spinach Mushrooms

Meatballs

Salad Choice of:

Traditional Caesar Salad

House Made Dressing, Croutons, Hand Shredded Parmesan

House Salad

Romaine and Mesclun Baby Greens, Tear Drop Tomatoes, Cucumbers, Carrots, Red Onions, Croutons

Dressing Choices: Ranch, French, Balsamic Vinaigrette, Raspberry Vinaigrette

Salads are Preset with Wheat and White Dinner Rolls with Butter

“As a Wedding Planner by trade, it was vital for me to create the perfect setting for our Sunday Christmas Wedding. CCD is especially magical during the holidays when the fireplaces are lit, lights dimmed, and the air is filled with the sounds of family and laughter. We, along with 120 of our closest friends and family, were treated to festive cocktails and a decadent brunch, all care of Monique Rice and her fabulous staff. Ms. Rice was there to be sure the room looked perfect, every guest was happy.”
- Stephanie Endsley

Buffet Choices

Traditional Buffet:

Sliced Roast Round of Beef with Beef Gravy
Citrus Broiled Salmon
Chicken Piccata
Vegetable Penne Alfredo
Mashed Potatoes
Roasted Red Bliss Potatoes
Rice Pilaf
Green Beans

Southern Comfort Buffet:

Herb Roast Loin of Pork with Hunters Sauce
Fried Chicken with Chicken Gravy
Fried Catfish with Lemons and Tartar Sauce
Meatloaf and Beef Gravy
Au Gratin Potatoes
Mashed Potatoes
Buttered Corn
Homestyle Green Beans

Barbecue Buffet:

Smoked Brisket of Beef
Barbecue Pork Ribs
Fried Chicken
Barbecue Grilled Salmon
Twice Baked Potatoes
Baked Beans
Mashed Potatoes & Gravy
Homestyle Green Beans

Italian Buffet

Italian Roast Beef with Au Jus
Caprese Chicken
Meat and Vegetable Lasagna
Seafood Shrimp and Scallop Pasta
Garlic Mashed Potatoes
Mushroom Risotto
Sautéed Squash with Onion and Peppers
Italian Sausage Penne Marinara

Classic Tenderloin Buffet

Carver of Crusted Beef Tenderloin
Chicken Cordon Blue
Bacon Wrapped Pork Tenderloin Chasseur
Beef Bourguignonne and Noodles
Port Demi Glace
Grilled Asparagus
Duchess Potato
Bouquet of Steamed Vegetable
Potatoes Anna

Traditional Plated Entrees

Domestic Cheese and Crackers

Swiss, Cheddar, Pepper Jack, Colby Jack with Fresh Grapes, Strawberries and Crackers

Fresh Vegetable Crudité

Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes, Olives, Peperoncini Peppers, with Ranch Dip

Cold Hors d' oeuvres (Choose 1)

Melon Ball Fruit Kabob

Turkey Club Pinwheel Wrap

Deviled Eggs

Tomato & Basil Bruschetta

Caprese Skewer

Chips with Salsa & Guacamole

Hot Hors d' oeuvres (Choose 2)

Beef Tenderloin Teriyaki Kabobs

Chicken Satay with a Peanut
Sauce

Spinach Quiche

Vegetable Spring Rolls with Plum
Sauce

BBQ or Swedish Meatballs

Quiche Lorraine

Salad Choice of:

Traditional Caesar Salad

House Made Dressing, Croutons, Hand Shredded Parmesan

House Salad

Romaine and Mesclun Baby Greens, Tear Drop Tomatoes, Cucumbers, Carrots, Red Onions, Croutons

Dressing Choices: Ranch, French, Balsamic Vinaigrette, Raspberry Vinaigrette

Salads are Preset with Wheat and White Dinner Rolls with Butter



Traditional Plated Entrees

Roasted Round of Beef

Mashed Potatoes and Beef Gravy,
Green Bean

Marinated Sliced Flank Steak London Broil

Sherry Mushroom Gravy, Roasted Red Bliss
Potatoes, Grilled Asparagus

Citrus Broiled Salmon

Orange Lemon Lime Butter

Herb Grilled Breast of Chicken

Herb Butter Sauce, Rice Pilaf,
Steamed Broccoli

Bacon Wrapped Pork Loin Filet

Port Wine Hunter's Sauce, Sweet Potato
Mash, Brussel Sprouts

Breast of Chicken Caprese

Pesto, Roma Tomato, Mozzarella

Grilled Salmon Filet

Maitre d' butter, Roasted Red Bliss Potato,
Grilled Asparagus

Breast of Chicken Piccata

White Wine Lemon Caper Butter Sauce

Breast of Chicken Marsala

Creamy Mushroom Marsala Sauce

Lemon Peppered Atlantic Cod

Lemon and Butter





Classic Plated Entrees

Domestic Cheese and Crackers

Swiss, Cheddar, Pepper Jack, Colby Jack with fresh Grapes, Strawberries and Crackers

Fresh Vegetable Crudité

Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes, Olives, Peppercinis, with Ranch Dip

Dollar Roll Sandwiches (choose one)

Turkey, Ham, Ham & Cheese, Chicken Salad

Cold Hors d'oeuvres (choose 1)

Melon Ball Fruit Kabob

Deviled Eggs

Fruit & Cheese Kabobs

Tomato & Basil Bruschetta

Tortilla Chips with Salsa and Guacamole

Chicken Salad Finger Sandwiches

Turkey Club Pinwheel Wrap

Tuna Salad Finger Sandwiches

Caprese Skewer

Ham & Swiss Pinwheel Wrap

Hot Hors d'oeuvres (choose 3)

Beef Tenderloin Skewers

Barbecue, Swedish or Sweet and

Assorted Petite Quiche

Beef Tenderloin Teriyaki Kabobs

Sour Meatballs

Vegetable Spring Rolls

Italian Sausage Mushrooms

Quiche Lorraine

Southwest Chicken Eggrolls

Feta & Spinach Mushrooms

Spinach Quiche

Salad Choice of:

Traditional Caesar Salad

House Made Dressing, Croutons, Hand Shredded Parmesan

House Salad

Romaine and Mesclun Baby Greens, Tear Drop Tomatoes, Cucumbers, Carrots, Red Onions, Croutons.

Dressing Choices: Ranch, French, Balsamic Vinaigrette, Raspberry Vinaigrette

Salads are Preset with Wheat and White Dinner Rolls with Butter

Classic Plated Entrees

Breast of Chicken Ala Marengo

White Wine, Artichoke, Tomato, Mushroom,
Olives, Rice Pilaf, Steamed Asparagus

New York Strip Sirloin Steak

Baked Potato, Green Beans and Julienne
Carrots

Mediterranean Chicken

Artichokes, Olives, Sundried Tomatoes, Basil,
Spinach, Feta Cream Sauce

Petit Filet Mignon

Maitre' d Butter, Roasted Red Bliss Potatoes,
Grilled Asparagus

Baked Spinach Artichoke Salmon

Hollandaise Sauce, Rice Pilaf, Butter Braised
Carrots

Roast Prime Rib of Beef

Ou Jus, Creamy Horseradish Sauce, Twice
Baked Potato, Green Beans

Maple Bourbon Pork Loin Filet

Bacon Wrapped, BBQ Dry Rubbed , Twice
Baked Potato, Green Beans





Country Club Plated Entrees

Domestic Cheese and Crackers

Swiss, Cheddar, Pepper Jack, Colby Jack with fresh Grapes, Strawberries and Crackers

Fresh Vegetable Crudité

Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes, Olives, Peperoncini Peppers, with Ranch Dip

Shrimp Cocktail Platter

Cocktail Sauce and Lemons

Cold Hors d' oeuvres (Choose 1)

Melon Ball Fruit Kabob

Deviled Eggs

Tuna Salad Finger Sandwiches

Tomato & Basil Bruschetta

Tortilla Chips, Salsa & Guacamole

Prosciutto Wrapped Asparagus

Artichoke & Olive Bruschetta

Ham & Swiss Pinwheel Wrap

Italian Sausage Mushrooms

Turkey Club Pinwheel Wrap

Fruit & Cheese Kabobs

Beef Tenderloin Teriyaki Kabobs

Caprese Skewer

Chicken Salad Finger Sandwiches

Hot Hors d' oeuvres (Choose 3)

Peppercorn Tenderloin Skewers

Barbecue Swedish or Sweet and

Vegetable Spring Rolls

Beef Tenderloin Teriyaki Kabobs

Sour Meatballs

Southwest Chicken Eggrolls

Italian Sausage Mushrooms

Quiche Lorraine

Chicken Satay

Feta & Spinach Mushrooms

Spinach Quiche

Coconut Shrimp

Assorted Petite Quiche

Country Club Plated Entrees

Continued...

Flame Broiled Filet Mignon

Roasted Red Bliss Potatoes, Grilled Asparagus,
Maitre d' Butter, Sauce Bearnaise

King Cut Prime Rib of Beef

Roasted Red Bliss Potatoes, Grilled Asparagus

Petite Filet & Citrus Broiled Salmon

Roasted Red Bliss Potatoes, Grilled Asparagus

Petite Filet & Breast of Chicken Piccata

Rice Pilaf, Steamed Broccoli

Petite Filet & Breast of Chicken Marengo

Mushroom Risotto, Grilled Asparagus

Petite Filet & Spinach Artichoke Salmon

Herb Risotto, Grilled Asparagus

Petite Filet & Crab Stuffed Shrimp

Lobster Butter Sauce, Roasted Red Bliss Potatoes,
Grilled Asparagus

Petite Filet & Maryland Crab Cake

Roasted Red Bliss Potatoes, Grilled Asparagus

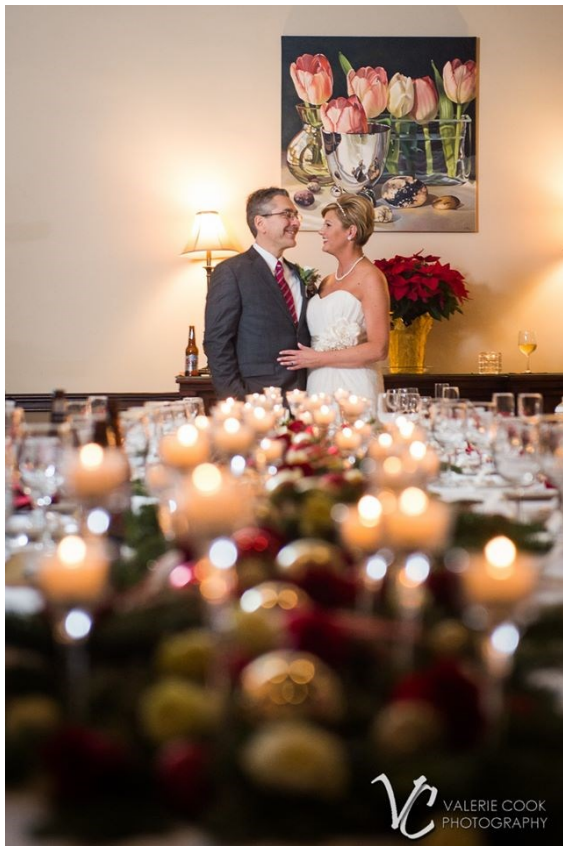
Citrus Salmon & Mediterranean Chicken

Roasted Red Bliss Potatoes, Grilled Asparagus

Citrus Salmon & Chicken Caprese

Roasted Red Bliss Potatoes, Grilled Asparagus





We Can Help Make your
Event
Memorable and Unique.

Our Top Quality Staff is
Here to Serve Your Every
Need.



Vegetarian Options

Macaroni and Cheese

Fresh Cream Cheddar Cheese Sauce, Cavatappi Pasta

Vegetarian Wrap

Grilled Asparagus, Brussel Sprouts, Onions, Carrots, Bell Peppers, Tomatoes, Garlic Herb Tortilla

Broccoli Bow Tie Pasta Alfredo

Parmesan Cream Sauce, Steamed Broccoli

Vegetable Pappardelle

Asparagus, Broccoli, Cremini Mushrooms, Carrots, Bell Peppers, Diced Tomatoes, Fresh Basil, Olive Oil, Parmesan Cheese

Goats Cheese Vegetable Flatbread

Grilled Asparagus, Cremini Mushrooms, Kalamata Olives, Diced Tomatoes, Balsamic Glace

Vegan Options

Grilled Vegetable Napoleon

Portabella Mushroom Cap, Egg Plant, Zucchini, Bell Peppers, Red Onion, Sliced Tomato, Stacked over Sautéed Spinach

Twin Sweet Potato Cannelloni

Zucchini, Mushrooms, Bell Peppers, Garlic, Tomatoes, Eggplant, served over sautéed Spinach

Stir Fry Quinoa Bowl

Brussel Sprout, Asparagus, Snap Peas, Broccoli, Carrots, Bell Peppers

Steamed Vegetable Bouquet

Brussel Sprouts, Asparagus, Broccoli, Green Beans, Carrots, Bell Peppers



Bar & Beverage Selections

Cash Bar	
Mixed Drink	\$8
Wine	\$8
Beer	\$5
Soft Drink	\$3

On Consumption	
Pay per Drink	
Premium/Rocks	\$9
Mixed Drink	\$7.50
Wine	\$8
Beer	\$4
Soft Drink	\$2.50

Open Bar Per Person

	<u>House</u>	<u>Call</u>	<u>Premium</u>
1 Hour	\$13	\$15	\$16
2 Hour	\$17	\$19	\$21
3 Hour	\$20	\$23	\$25
4 Hour	\$24	\$28	\$30
5 Hour	\$29	\$33	\$38

Wines Poured with Dinner

House Wines Poured with Dinner,
or Ask for a Copy of Our Wine List

Chardonnay	\$28
Cabernet	\$28
Merlot	\$28
Pinot Noir	\$28
Pinot Grigio	\$26



Photo Credit: Kara Evans Photographer



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Preferred Vendors

Florists

Hourans On The Corner Florist
1106 W. Pershing Rd
Decatur IL 62526
(217) 419-2940

Svendson's Florist
2702 N. Martin Luther King Jr. Dr.
Decatur, IL 62526
(217) 877-4767

The Bloom Room
245 W. Main St
Mt. Zion, IL 62549
(217) 864-4623

Wethington's Flowers
145 S. Oakland Ave.
Decatur, IL 62522
(217) 423-3446

Zips Flowers by the Gates
518 E. Prairie Ave.
Decatur, IL 62523
(217) 428-3481

Entertainment

DJ David Lee
536 US-51
Forsyth, IL 62535

Creative Souls DJ & Up Lighting Rental
(217) 848-0419
iamcreativesouls@yahoo.com

Hello Nuvo
Weddings/Private Events
(815) 616-2980
www.hellonuvo.com

Hype Productions INC
PO Box 320
Lansing IL, 60438
Main Office: (708) 895-1400

Lenny Frisch
(803) 818-7633
Lenny_Frisch@yahoo.com

Mike Johnson
BPA Troxell Benefits
712 100 Drive
Bloomington IL, 61701
(309) 826-3938
MJohnson@beneplanning.com

Rueter Entertainment
Singer/Songwriter
(217) 821-8742

Soul & Light Creations
PO Box 5732
Bloomington IL 61072
(309) 830-1549

Photographers

APS, INC
Mark Stiles
1640 Country Road 500 E
Champaign IL 61822
(217) 898-2892
www.apsfoto.com

Betty Lake Photography
321 East Marion Street
Monticello IL
(217) 419-2940

Creative Images
1302 North St
Beardstown IL 62618
(217) 323-5863

Mr. Fox Photo Booth
Evan Senger
(217) 433-6812



Wedding Information

Banquet Room Capacities

Boardroom- 14 people

Lakeview Room - 35 people

Banquet Room 1 - 125 people

Banquet Room 2 - 125 people

The Two Banquet Rooms Combined - 250 people

Dress Code

Business-casual attire is permitted throughout the Country Club of Decatur. Halters, short shorts, cut-offs, bathing suits & t-shirts are not permitted inside the clubhouse.

Event Attendance Guarantee

Estimated count is required seven days prior to your event, and final count is required three days before your event. Increases in guest numbers will be accommodated to the best of our ability.

Coat Check

Arrangement for coat check service is available for a fee of \$75. Country Club of Decatur will not be held responsible for lost or stolen articles.

Room Arrangements & Set Up

The Country Club of Decatur team will assist you in customizing a seating arrangement and room layout for your special event. We reserve the right to change table sizes or rooms if the number the number of guests change.

Table Linens, Napkins & Skirting

The Country Club of Decatur will provide all skirted tables and your choice of cloths and colored napkins.

Technology Features

Wireless internet is available in all banquet rooms.

Microphones

1-Lapel Microphone

1-Wireless Microphone

Screens

2- 10x10 Screens

1-6X8 Pull Down Screen

Miscellaneous

Floor Easels

Podium

Service Charge & Tax

All parties are subject to a 9.25% Illinois State Tax, and 2% City Tax. Member events will be charged an additional 15% service charge. Non Member events will be subject to a 20% service charge.

Payment Methods

Full payment is due the day of your event. Country Club of Decatur accepts member charge, Visa, Master Card, Discover, American Express, & personal check. The Country Club of Decatur does not accept cash payment.

Menu Tasting

A food tasting may be arranged in advance by the Catering Director. All menu tastings may be subject to charge.

Menu

All menus must be finalized two weeks prior to your special event.



Directions

From Bloomington US 51

Travel South on US 51 toward Decatur

Turn left onto US 36 (Eldorado) traveling East through town to N. Country Club Road

Turn left on to N. Country Club Road, travel approximately 1.5 miles

Turn right into the Country Club of Decatur entrance

From Springfield I-72 E

Travel east on I-72 toward Decatur

I-72 will fork just outside of Decatur, I-72 veers left, stay to the right

Exit to the Left on I33A US 36 E toward Decatur through town to N Country club Road

Turn left on to N Country Club Road, travel approximately 1.5 miles

Turn right into the Country Club of Decatur entrance

From Champaign I-72 W

Travel west on I-72 toward Decatur

Take Exit 144 for IL-48 toward Oreana/Decatur

Turn Left on IL-48S Take the 2nd left onto Brush College Road

Turn Left at E William Street Rd. Turn Right at N. Country Club Rd

Turn Right to stay on N Country Club Rd

The Country Club of Decatur is on your left

Country Club of Decatur • 135 N. Country Club Road Decatur Illinois, 62521 • www.ccofdecatur.com

Monique Rice • Catering & Banquet Director • rice@ccofdecatur.com